

Staff bulletin

Important information for all staff

21 August 2009

Catering for you

This bulletin gives you an update on the redevelopment of our catering service.

As you will know from previous bulletins, your new look dining area will be expanded by an extra 100 seats, taking our dining room capacity to 312.

The project also involves a full re-build and re-fit of our existing hospital kitchen to ensure that the equipment is up to date, efficient and meets the need of an expanding organisation.

Kitchen upgrade

At the end of August, there will be a period of two weeks (from 31 August to 14 September 2009) where our hospital kitchen will be closed for movement of equipment and other essential work relating to the development of our catering service.

During this time there may be some disruption to the service as hot food will not be prepared in the hospital main kitchen.

As a contingency, we will be using the kitchens in the Beardmore Hotel and Conference Centre.

How will this affect our patients?

Patients should see no difference to quality of food usually provided (including access to special dietary requirements).

How will this affect staff and/or visitors to our restaurant?

The main change is that the servery and dining room will re-locate to the area adjacent to the current dining room until December.

It will be 'business as usual' in this dining area with some slight adjustments. For example, breakfast items will be served as normal but with a reduced selection available. In addition, there will be more snack type items available at lunch and dinner times rather than the full range of hot meals normally available.

It may also be necessary for us to use disposable plates and cutlery during the first week or so of this new arrangement.

For the first two weeks of this new arrangement (until 14 September 2009) space will be more limited in the temporary

dining room. Staff are requested (where possible) to take food away once purchased and use any rest facilities near their own work areas.

The Conservatory will also be available for staff to eat food purchased from either Costa or the dining room.

Thanks in advance

We would like to thank our patients, staff and visitors for their patience and understanding during the re-fit of our kitchen area. This will ensure that we have a fit for purpose kitchen that is effective, efficient and meets the needs of everyone who visits or works at the NHS National Waiting Times Centre.

Any questions or issues?

If you have any questions or have an issue that arises during the work to our kitchen, please contact Len Brumby, our Catering Manager.

Len can be contacted on 0141 951 5962 (extension 5962), by e-mailing len.brumby@gjnh.scot.nhs.uk or in person by popping into our catering department.

